



A P P E T I Z E R S

Oysters Rockefeller	23	Steamed Mussels	18
Spinach, Mornay, Parmigiano-Reggiano and A Touch of Pernod		White Wine, Tomato, Garlic, Basil, Oregano, Lemon, Butter	
Crispy Pork Belly	18	Short Rib Poutine	22
Seared Berkshire Pork Belly, Roasted Tomato Jam, Arugula, Mustard Vinaigrette		Boardwalk Fries, Braised Short Rib, Cheddar and Mozzarella Cheese, Demi-Glace, Sunny-Side Up Egg	
Jumbo Lump Crab Cake	20	Steakhouse French Onion Soup	13
Red Pepper Vinaigrette and Tartar Sauce		Caramelized Pearl Onions, Vidalia Onions, Sherry Wine, Sourdough Croutons, Gruyere, Parmigiano Reggiano	
Fried Green Tomato	13		
Chili Ranch, Candied Hot Sauce, Arugula			

R A W B A R *

Create Your Own Raw Bar Experience

Shrimp Cocktail	24	Chesapeake Oysters	3.75 ea
3 Huge Tiger Shrimp Served with Spicy Horseradish Cocktail Sauce <i>Also Available by the Piece</i>		Fresh & Plump, Served with Mignonette & Spicy Horseradish Cocktail Sauce	
Alaskan King Crab	Market	Specialty Oysters	4.50 ea
Bristol Bay Red King, Served with Dijonnaise (4 oz. Piece)		Daily Selection of East & West Coast Oysters, Served with Mignonette	

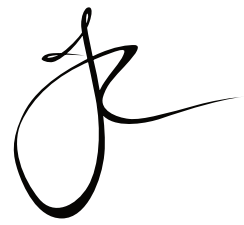
S A L A D S

Iceberg, Bacon, & Blue	13	Classic Caesar	13
Crisp Iceberg Wedge, Warm Peppered Nueske's Bacon, Cherry Tomato, Red Onion, Point Reyes Blue Cheese		Hearts of Romaine, Imported Parmigiano-Reggiano Frico, Challah Croutons <i>Anchovies Available Upon Request</i>	
Freddie Salad	13	Roasted Beet and Goat Cheese	14
Hearts of Romaine, Applewood Smoked Bacon, Roma Tomato and Ranch Dressing		Red and Golden Beets, Creamy Goat Cheese, Crisp Fuji Apples, Toasted Pepitas, Baby Arugula, Orange Vinaigrette	

*CONSUMING RAW OR UNDERCOOKED MEATS, POULTRY, SEAFOOD, SHELLFISH OR EGGS MAY INCREASE YOUR RISK OF FOODBORNE ILLNESS.

IF YOU HAVE A FOOD ALLERGY, PLEASE SPEAK TO THE CHEF, A MANAGER OR YOUR SERVER.

DONNY HATTON, EXECUTIVE CHEF

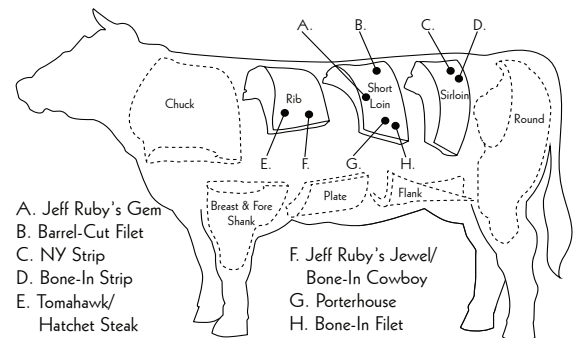


SIDES TO SHARE

Jumbo Baked Potato	9
Creamy Mashed Potatoes	10
Jeff Ruby's Baked Macaroni & Cheese Creamy Blend of 6 Imported Cheeses	13
Parmesan Truffle Fries	11
Grilled Asparagus Lemon & Olive Oil	13
Sautéed Mushrooms Field Blend of Seasonal Mushrooms with Rosemary, Thyme and Truffle Oil	12
Green Beans Garlic, Shallots, Cherry Tomato, Parmigiano Reggiano	11
Classic Creamed Spinach	12
Bacon Confit Potatoes Fresh Herbs, Chili Flake, Parmigiano Reggiano	11
Brussels Sprouts Pan-Roasted with Bacon and Cherry Tomatoes	13
Roasted Broccoli Lemon Oil, Chili Flakes	12
Steakhouse Gratin Potatoes Cheddar, Parmigiano Reggiano, Asiago, Rosemary, Thyme, Panko Bread Crumbs	13

TO CROWN YOUR STEAK

The Collinworth Topping	12
Béarnaise Sauce	4
Blackened Scallops	16
Bacon & Gorgonzola Butter	5
Cognac Peppercorn Sauce	5
Roasted Garlic Butter	4
White Truffle Butter	5
Shrimp Scampi	14
Chili Rub With Cipollini Onions, Shishito Peppers, and Cherry Tomatoes	4



STEAK TEMPERATURES

Rare

Seared Crust Outside, Cool Deep Red Center,
Slightly Juicy

Medium-Rare

Brown Crust Outside, Warm Red Center,
Tender & Juicy

Medium

Dark Brown Crust Outside, Warm to
Hot Red Center, Firm, Slightly Juicy

Medium-Well

Dark Brown Seared Crust Outside, Hot Center with
Thin Layer of Pink Inside, Firm, Not Very Juicy

Well Done

Dark Brown Seared Crust Outside, Hot Center
Cooked Thoroughly, Firm, Little to No Juice



Cattle Selected, Raised, Aged, and Cut Exclusively for Jeff Ruby Steakhouses.

J E F F R U B Y U . S . D . A . P R I M E S T E A K S *

Bone-In Filet Mignon 16 oz. Center-Cut, Dry Aged	75	New York Strip 14 oz. Center-Cut	49
Cowboy Steak 22 oz. Dry Aged Bone-In Ribeye	69	Bone-In New York Strip 20 oz. 65-Day Dry Aged	74
Porterhouse 24 oz. Center-Cut, Dry Aged	77	The Hatchet 30 oz. 55-Day Dry Aged Tomahawk Ribeye	115
Jeff Ruby's Jewel Spicy Chili-Rubbed Cowboy Ribeye, 22 oz.	73		

J E F F R U B Y P R E M I U M
H A N D C R A F T E D F I L E T M I G N O N *

Steak Collinworth 8 oz. Filet Mignon, Red King Crab, Asparagus, Bordelaise and Béarnaise	56	Barrel-Cut Filet Mignon 12 oz. Filet Mignon, Cut From the Thickest Part of the Tenderloin	58
Anthony Muñoz 8 oz. Applewood Bacon Wrapped Filet, Rock Shrimp, Mushrooms and Béarnaise	54	Wagyu Filet Mignon American Wagyu, Durham Ranch. Hand cut to order and market priced by the ounce, 4 ounce minimum.	
Filet Mignon Our Petite Filet, 8 oz.	44		

L O B S T E R *

Herb Roasted Lobster Tail 12 oz. Tail Baked with Lemon-Herb Butter	48	Steak & Lobster 12 oz. Cold Water Lobster Tail & 8 oz. Filet Mignon	92
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E N T R E E S *

Crispy Skin Branzino Olive and Tomato Tapenade, Lemon Beurre Blanc, Chili Cous Cous	42	Lobster Ravioli Truffle Cream, Caramelized Mushrooms, Wilted Baby Spinach, Pecorino Romano Cheese	32
Pan-Roasted Salmon Succotash, Roasted Red Pepper Coulis	36	Crispy Chicken Marsala French Beans, Wild Mushrooms, Pan Jus	30
Blackened Diver Scallops Parmesan Risotto, Roasted Corn and Red Peppers, Tomatillo Salsa	44	The Jeff Ruby Burger Specialty Blend Dry-Aged Beef from Pat LaFrieda, Jeff Ruby's Seasoning, Wisconsin Cheddar Cheese, Caramelized Shallot Jam, Duke's Peppercorn Mayonnaise on a Brioche Bun, Served with Boardwalk Fries	22
Pork Chop 16 oz. Berkshire Pork Chop, Sweet Potato Beignets, Lemon Psychopathy Gastrique	37		